



MENÙ

#soundsgood

PER INIZIARE

Patate a Petalo Fritte con Buccia €5
servite con salse

Sfilacci di Pollo Croccanti €5
serviti con salse

Pepite di Formaggio €5
fonduta di formaggio e Jalapeño

Stick di Mozzarella €5
serviti con salse

Polpette di Melanzane e Provola €8
su hummus di ceci e salsa tzatziki

Maritozzo Artigianale "Alici" €8
con zucchine, stracciatella di bufala e alici

Maritozzo Artigianale "Romano" €8
con sfilacci di pollo alla romana

Tacos con Pollo al Curry €9
con latte di cocco, cipolla croccante
e salsa allo yogurt

Battuto di Scottona €11
con stracciatella, pomodorini semi-dry
e pane carasau

Tartare di Salmone €12
con avocado, mandorle e salsa teriyaki

DALLE 18.30
ALLE 20.00

APERITIVO

€12 Drink accompagnato da:

Tagliere di Fritti Misti X1 persona

€14 Drink accompagnato da:

Tagliere di Salumi e Formaggi X1 persona

€35 bottiglia Vermentino Brut con:

Tagliere di Fritti, Salumi e Formaggi X2 persone minimo

€12 Aperipinsa

Pinsa Margherita + Spritz/Vino/Birra/Prosecco

€14 Aperipinsa Cocktail

Pinsa Margherita + Classic Cocktail

nelle formule aperitivo non sono compresi i Signature Drink

PER FINIRE

Brownies alle Nocciole €6
con gelato alla vaniglia e caramello salato

Cheesecake €6
con fragole e salsa al pistacchio

Dolce del Giorno €6
chiedi al personale di sala

PRIMI

Tonnarello "Estivo" €12
con salsa al pomodoro e basilico, melanzane,
stracciatella di bufala, pomodorini confit

Tonnarello "Ragù" €12
con ragù bianco di chianina al profumo di tartufo

Raviolo Cacio e Pepe €14
con guanciale croccante e crema di piselli

Gnocchetti di Patate "Luciana" €14
con polipetti alla Luciana

Gnocchetti di Patate "Mare" €14
con gamberi, zucchine, bottarga e lime

PiNSA ROMANA

Margherita €9
salsa al pomodoro, fior di latte e basilico

Vegetariana €12
fior di latte, provola e caponatina di zucchine,
melanzane e peperoni

Parmigiana €12
melanzane fritte, fior di latte e parmigiano

Fiori di Zucca €12
con fior di latte e alici

Amatriciana €12
salsa di pomodoro, fior di latte,
pecorino romano e guanciale

Gricia €12
fior di latte, guanciale, pecorino, pepe nero

Porchettata €12
cotto porchettato, lattughino, maionese e
capperi fritti

Focaccia Salmone €13
con salmone affumicato, rucola, stracciatella e
pomodorini semi-dry

POSSIBILITÀ DI SCELTA DELLA **MOZZARELLA SENZA LATTOSIO** SU QUALSIASI PINSA

SECONDI

Pollo alla Romana €15
con peperoni e cipolle
servito con pane tostato

Filetto di Salmone €18
con crema di zucchine, pomodorini confit
e crostini di pane alle erbe

Polpo in Doppia Cottura €20
con hummus di ceci, cicoria ripassata
e anacardi tostiti

Guancia di Vitella C.B.T €20
brasata al vino rosso
con crema di patate e carciofi e fagiolini all'agro

SIGNATURE

Summer Vibes (0°alc.) €8

succo di ananas, succo di lime,
fruit mix syrup al mango, papaya e maracuja

The Kooler (0°alc.) €8

succo di lime, zucchero di canna, ginger ale
e fruit mix syrup al kiwi

Frozen Blast 0°alc. €8 /alc. €10

frutta fresca ice blended
(chiedere ricetta del giorno al personale)

Season Sour €10

vodka, zucchero, succo di lime, albume,
vino, fruit mix di stagione homemade

La Perla Nera €10

rum speziato, zucchero, lime,
sfera nera all'arancia e cacao

Oak Fashioned €12

bourbon whiskey, zucchero, angostura,
stillabunt oak smoked bitter

Lust €12

rum scuro, succo di lime,
chocolate syrup, aria di fragole

Fo-Americanano €12

vermouth rosso, bitter campari, ginger ale,
orange&mandarin bitter, velluto di MI-TO

Il Bluff €12

rum, succo di ananas, fruit mix al cocco,
succo di limone, spuma di birra session ipa

DRINK IBA CLASSICI €8

DISTILLATI PER MISCELAZIONE

Tanqueray - Gin

Russian Standard - Vodka

Matusalem 7 - Rum

Avana Club 3 - Rum

Punt&Mes - Vermouth

Jim Beam - Whiskey

Josè Cuervo - Tequila

Martell VS - Cognac

SPRITZ

Classici €5

Aperol, Campari, Select

Glam €6

lampone, Martini Dry, liquore arancia, prosecco

Spicy Apple €6

mela verde, ginger beer, prosecco

Citron €6

cedrata Tassoni, Aperol, prosecco, soda

BIRRE

BIARRA STRONZA

ALLA SPINA - €7

Ti Amo

Blonde Ale
IBU 25, 5,5°alc.

●●○○○○ dolce
●○○○○○ amaro
●●○○○○ corpo

Ribelle

IPA
IBU 25, 4°alc.

●○○○○○ dolce
●●○○○○ amaro
●●○○○○ corpo

Audace

Red Ale
IBU 20, 5°alc.

●●●○○○ dolce
●○○○○○ amaro
●●○○○○ corpo

Pungente

Double IPA
IBU 80, 7,5°alc.

●●○○○○ dolce
●●●○○○ amaro
●●●○○○ corpo

IN BOTTIGLIA 33CL. - €6

Ti Amo (gluten free)

Blonde Ale
IBU 25, 5,5°alc.

●●○○○○ dolce
●○○○○○ amaro
●●○○○○ corpo

Ribelle

IPA
IBU 25, 4°alc.

●○○○○○ dolce
●●○○○○ amaro
●●○○○○ corpo

Audace

Red Ale
IBU 20, 5°alc.

●●●○○○ dolce
●●○○○○ amaro
●●○○○○ corpo

Pungente

Double IPA
IBU 80, 7,5°alc.

●●○○○○ dolce
●●●○○○ amaro
●●●○○○ corpo

Da Urlo

Blanche
IBU 20, 4,4°alc.

●●●○○○ dolce
●○○○○○ amaro
●●○○○○ corpo

Lunatica

Strong Lager
IBU 25, 8,5°alc.

●●○○○○ dolce
●●○○○○ amaro
●●○○○○ corpo

ANALCOLICI

Soft Drink €4

Coca Cola, Fanta, Sprite

Soft Drink €3

Tassoni, Crodino, Succhi Frutta, Tonica, Lemon

Caffè €2

Normale o Decaffeinato

Acqua Nat./Frizz. €3

bottiglia in vetro da 75Cl.



TUTTI LE CONSUMAZIONI RICHIESTE DIRETTAMENTE AL BANCONE
SARANNO SOMMINISTRATE IN BICCHIERI DI PLASTICA
PER RAGIONI DI SICUREZZA

ViNO BiANCO

Gewurtztraminer DOC €9/€34
Peter Zemmer

Chardonnay DOC €8/€27
Peter Zemmer

Muller Thurgau DOC €8/€27
Peter Zemmer

Ribolla Gialla DOC €8/€27
La Buse dal Lof

Sauvignon DOC €8/€27
La Buse dal Lof

Pecorino - "Pistillo" €7/€25
Poderi San Lazzaro

Passerina I.G.T - "Corolla" €6/€22
Poderi San Lazzaro

Vermentino di Sardegna DOC €7/€24
Viticoltori Romangia

BOLLiCiNE

Naonis Prosecco DOC Extra Dry €22
La Delizia

Vermentino di Sardegna DOC Brut €35
Viticoltori Romangia

Franciacorta Brut €40
Facchetti

Franciacorta Nature €45
Facchetti

Franciacorta Rosè €45
Facchetti

ViNO ROSSO

Pinot Nero Rollhut DOC €9/€34
Peter Zemmer

Merlot DOC €6/€22
Vigna Angeli

Valpolicella Ripa. Sup. DOC €8/€30
Mizzon

Barbera d'Alba DOC €6/€22
Collina San Ponzio

Morellino di Scansano €6/€22
Podere Casina

Primitivo del Salento IGT €7/€26
I Buongiorno

Negroamaro del Salento IGT €7/€26
I Buongiorno

Nero D'Avola DOC €6/€22
Funaro

LIQUOROSi

SOLO
MESCITA

Zibibbo Passito IGP €7
Funaro

Recioto della Valpolicella DOCG €8
Mizzon

I prezzi indicati sono da intendersi calice / bottiglia. Un solo prezzo indica solamente la bottiglia

SCOTCH

Bowmore 12	€6
Glendronach 12	€8
Aberlour 12	€8
Highland Park 12	€8
Oban 14	€8
Talisker 10	€8
Johnnie Walker Black Label	€8
Dalwhinnie 15	€9
Laphroaig 10	€10
Ardbeg 10	€10
Lagavulin 16	€10
Aberlour 16	€12
Ardbeg Uigedail	€14

RUM

Matusalem 7	€6
The Kraken	€6
Captain Morgan	€6
Havana Club 7	€6
Don Papa Baroko	€7
Diplomatico Reserva Exclusiva	€8
Diplomatico Planas	€8
Matusalem 15	€8
J.M. Très Vieux Agricole X.O.	€8
Matusalem 23	€9
Zacapa 23	€9
J. Bally Pyramide 7	€10

VODKA

Stolichnaya	€6
Russian Standard Gold	€7
Grey Goose	€8
Belvedere	€8
Beluga Noble	€10

DiGESTiVi €4

Amaro del Capo, Montenegro, Genziana, Fernet, Mirto, Averna, Petrus, Disaronno, Cynar, Braulio, Unicum, Limoncello, Brancamenta, Liquore Chinotto, Liquore Liquirizia, Baileys, Sambuca, Pimm's n°1, Ramazzotti, Porto Sandeman, Liquore Bergamotto, Liquore noce, Jägermeister, Formidabile, Jefferson, Strega, Galliano, Zucca

BOURBON

Jack Daniel's Old N°7	€6
Jim Beam	€6
Jim Beam Rye	€6
Gentleman Jack	€7
Bulleit	€7
Bulleit Rye	€7
Wild Turkey 101	€7
Jack Daniel's Single Barrell	€8
Knob Creek Small Batch	€8
Woodford Reserve	€10

IRiSH

Jameson	€6
Jameson Black Barrel	€8

GiN

Bombay Sapphire	€6
Citadelle	€7
Martin Miller's	€7
Old Tom	€7
Hendrick's	€8
Jinzu	€8
Tanqueray n°Ten	€8
Roku	€8
Roby Marton	€9
Whitley Neill	€9
Etsu	€9
The Botanist	€10
Mare	€10
Rivo	€10
Elephant	€12
Monkey 47	€12
The Illusionist	€12

TEQUiLA/MEZCAL

Espolon Blanco	€6
Espolon Reposado	€7
Reserva 1800 Reposado	€8
Herradura Reposado	€8
Alipus Mezcal	€8



MENÙ



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STARTERS

Skin on Fries served with sauce	€5
Chicken Nuggets served with sauce	€5
Cheese Bites melted cheese and Jalapeños	€5
Mozzarella Sticks served with sauce	€5
Eggplant and Provola Cheese Balls with chickpea hummus and tzatziki sauce	€8
Artisanal Maritozzo "Alici" with courgettes, buffalo mozzarella and anchovies	€8
Artisanal Maritozzo "Romano" with Roman-style chicken strips	€8
Curry Coconut Chicken Tacos 2 pieces with yogurt dressing and cruncy onion	€9
Hand-Cut Fassona Meat Battuto piemonte fassona meat with stracciatella cheese, semi-dried cherry tomatoes and carasau bread	€11
Salmon Tartar with avocado, almonds and teriyaki sauce	€12

FROM 18.30
TO 20.30

APERITIF

€12 Drink included with:

Mixed Fried Food Platter X1 person

€14 Drink included with:

Cold Cuts and Cheese Platter X1 person

€35 bottle Vermentino Brut with:

Fried Food, Cold Cuts and Cheese Platter for 2 people minimum

€12 Aperipinsa

Pinsa Margherita + Spritz/Wine/Beer/Prosecco

€14 Aperipinsa Cocktail

Pinsa Margherita + Classic Cocktail

Signature Drinks are not included in the aperitif formulas

DESSERTS

Hazelnut Brownie served with vanilla ice cream and salted caramel	€6
Cheesecake served with strawberries and pistachio sauce	€6
Dessert of the Day ask the staff	€6

FIRST COURSES

Tonnarello Pasta "Estivo" with tomato and basil sauce, aubergines, buffalo stracciatella cheese, confit cherry tomatoes	€12
Tonnarello Pasta "Ragù" with white Chianina bolognese flavoured with truffle	€12
Cacio e Pepe Stuffed Ravioli with crispy bacon and pea cream	€14
"Luciana" Potato Gnocchi with octopus Luciana style	€14
"Mare" Potato Gnocchi with prawns, zucchini, bottarga and lime	€14

OPTIONAL CHOICE OF LACTOSE-FREE MOZZARELLA ON ANY PINSA

PiNSA ROMANA

OVAL-SHAPED ROMAN STYLE PIZZA

Margherita tomato sauce base with mozzarella	€9
Vegetariana mozzarella, provola cheese and a mixed of zucchini, peppers and eggplants	€12
Parmigiana fried eggplants, mozzarella and parmesan	€12
Fiori di Zucca zucchini flowers, mozzarella and anchovies	€12
Amatriciana tomato sauce, mozzarella, pecorino romano cheese and guanciale	€12
Gricia mozzarella, bacon, pecorino cheese, black pepper	€12
Porchettata cooked ham, lettuce, mayonnaise and fried capers	€12
Focaccia Salmone focaccia with smoked salmon, rocket salad, stracciatella cheese and tomatoes	€13

MAIN COURSES

Roman Style Chicken with roasted bell peppers, onions and served with toasted bread	€15
Salmon Fillet with cream of zucchini, confit cherry tomatoes and herb croutons	€18
Double Cooked Octopus with chickpea hummus, sautéed chicory and toasted cashews	€20
Braised Red Wine Veal Cheek with cream of potatoes and artichokes and green beans in sour sauce	€20

SIGNATURE

Summer Vibes (0°alc.) €8

pineapple juice, lime juice, fruit mix syrup with mango, papaya and passion fruit

The Kooler (0°alc.) €8

lime juice, brown sugar, ginger ale and kiwi fruit mix syrup

Frozen Blast 0°alc. €8 /alc. €10

fresh fruit ice blended

(ask the staff for the recipe of the day)

Season Sour €10

vodka, sugar syrup, lime juice, egg white, wine, homemade seasonal fruit mix

La Perla Nera €10

spiced rum, sugar syrup, lime juice
black iced sphere with orange and cocoa

Oak Fashioned €12

bourbon whiskey, sugar, angostura, stillabunt oak smoked bitter

Lust €12

dark rum, lime juice,
chocolate syrup, strawberry air

Fo-Americanano €12

red vermouth, campari bitters, ginger ale, orange&mandarin bitters, MI-TO velvet

Il Bluff €12

rum, pineapple juice, coconut fruit mix, lemon juice, session ipa beer foam

DRINK IBA CLASSICS €8

DiSTiLLATES FOR MiXiNG

Tanqueray - Gin

Russian Standard - Vodka

Matusalem 7 - Rum

Avana Club 3 - Rum

Punt&Mes - Vermouth

Jim Beam - Whiskey

Josè Cuervo - Tequila

Martell VS - Cognac

SPRiTZ

Classics €5

Aperol, Campari or Select with prosecco and soda

Glam €6

raspberry, Martini Dry, orange liqueur, prosecco

Spicy Apple €6

green apple syrup, ginger beer, prosecco

Citron €6

Tassoni citron soda, Aperol, prosecco, soda

BEERS

BIRRA
STRONZA

ON TAP - €7

Ti Amo

Blonde Ale

IBU 25, 5,5°alc.

●●○○○○ sweet

●○○○○○ bitter

●●○○○○ density

Ribelle

IPA

IBU 25, 4°alc.

●○○○○○ sweet

●●○○○○ bitter

●●○○○○ density

Audace

Red Ale

IBU 20, 5°alc.

●●●○○○ sweet

●○○○○○ bitter

●●○○○○ density

Pungente

Double IPA

IBU 80, 7,5°alc.

●●○○○○ sweet

●●●○○○ bitter

●●●○○○ density

BOTTLES 33CL. - €6

Ti Amo (gluten free)

Blonde Ale

IBU 25, 5,5°alc.

●●○○○○ sweet

●○○○○○ bitter

●●○○○○ density

Ribelle

IPA

IBU 25, 4°alc.

●○○○○○ sweet

●●○○○○ bitter

●●○○○○ density

Audace

Red Ale

IBU 20, 5°alc.

●●●○○○ sweet

●●○○○○ bitter

●●○○○○ density

Pungente

Double IPA

IBU 80, 7,5°alc.

●●○○○○ sweet

●●●○○○ bitter

●●●○○○ density

Da Urlo

Blanche

IBU 20, 4,4°alc.

●●●○○○ sweet

●○○○○○ bitter

●●○○○○ density

Lunatica

Strong Lager

IBU 25, 8,5°alc.

●●○○○○ sweet

●○○○○○ bitter

●●●○○○ density

NON-ALCOHOLIC

Soft Drink €4

Coca Cola, Fanta, Sprite

Soft Drink €3

Tassoni, Crodino, fruit juice, tonic, lemon

Espresso €2

Normal o Decaffeinated

Water €3

75cl. glass bottle



ALL DRINKS REQUESTED DIRECTLY TO THE BARMAN
WILL BE ADMINISTERED IN PLASTIC CUPS
FOR SAFETY REASONS

WHITE WiNE

Gewurtztraminer DOC €9/€34
Peter Zemmer

Chardonnay DOC €8/€27
Peter Zemmer

Muller Thurgau DOC €8/€27
Peter Zemmer

Ribolla Gialla DOC €8/€27
La Buse dal Lof

Sauvignon DOC €8/€27
La Buse dal Lof

Pecorino - "Pistillo" €7/€25
Poderi San Lazzaro

Passerina I.G.T - "Corolla" €6/€22
Poderi San Lazzaro

Vermentino di Sardegna DOC €7/€24
Viticoltori Romangia

SPARKLiNG

Prosecco DOC Extra Dry ?/€20
La Delizia

Vermentino di Sardegna DOC Brut €35
Viticoltori Romangia

Franciacorta Brut €40
Facchetti

Franciacorta Nature €45
Facchetti

Franciacorta Rosè €45
Facchetti

RED WiNE

Pinot Nero Rollhut DOC €9/€34
Peter Zemmer

Merlot DOC €6/€22
Vigna Angeli

Valpolicella Ripa. Sup. DOC €8/€30
Mizzon

Barbera d'Alba DOC €6/€22
Collina San Ponzio

Morellino di Scansano €6/€22
Podere Casina

Primitivo del Salento IGT €7/€26
I Buongiorno

Negroamaro del Salento IGT €7/€26
I Buongiorno

Nero D'Avola DOC €6/€22
Funaro

LIQUEUR WiNE

ONLY GLASS

Zibibbo Passito IGP €7
Funaro

Recioto della Valpolicella DOCG €8
Mizzon

The prices indicated are to indicate glass / bottle. A single price indicates only the bottle

PREMIUM DISTILLATES



SCOTCH

Bowmore 12	€6
Glendronach 12	€8
Aberlour 12	€8
Highland Park 12	€8
Oban 14	€8
Talisker 10	€8
Johnnie Walker Black Label	€8
Dalwhinnie 15	€9
Laphroaig 10	€10
Ardbeg 10	€10
Lagavulin 16	€10
Aberlour 16	€12
Ardbeg Uigedail	€14

RUM

Matusalem 7	€6
The Kraken	€6
Captain Morgan	€6
Havana Club 7	€6
Don Papa Baroko	€7
Diplomatico Reserva Exclusiva	€8
Diplomatico Planas	€8
Matusalem 15	€8
J.M. Très Vieux Agricole X.O.	€8
Matusalem 23	€9
Zacapa 23	€9
J. Bally Pyramide 7	€10

VODKA

Stolichnaya	€6
Russian Standard Gold	€7
Grey Goose	€8
Belvedere	€8
Beluga Noble	€10

DIGESTIVI €4

Amaro del Capo, Montenegro, Genziana, Fernet, Mirto, Averna, Petrus, Disaronno, Cynar, Braulio, Unicum, Limoncello, Brancamenta, Liquore Chinotto, Liquore Liquirizia, Baileys, Sambuca, Pimm's n°1, Ramazzotti, Porto Sandeman, Liquore Bergamotto, Liquore noce, Jägermeister, Formidabile, Jefferson, Strega, Galliano, Zucca

BOURBON

€6	Jack Daniel's Old N°7
€6	Jim Beam
€6	Jim Beam Rye
€7	Gentleman Jack
€7	Bulleit
€7	Bulleit Rye
€7	Wild Turkey 101
€8	Jack Daniel's Single Barrell
€8	Knob Creek Small Batch
€10	Woodford Reserve

IRISH

€6	Jameson
€8	Jameson Black Barrel

GIN

€6	Bombay Sapphire
€7	Citadelle
€7	Martin Miller's
€7	Old Tom
€8	Hendrick's
€8	Jinzu
€8	Tanqueray n°Ten
€8	Roku
€9	Roby Marton
€9	Whitley Neill
€9	Etsu
€10	The Botanist
€10	Mare
€10	Rivo
€12	Elephant
€12	Monkey 47
€12	The Illusionist

TEQUILA/MEZCAL

€6	Espolon Blanco
€7	Espolon Reposado
€8	Reserva 1800 Reposado
€8	Herradura Reposado
€8	Alipus Mezcal